

Winemaker Dinner Series

Friday 8th March 2019

**VILLA GIADA
ANDREA FACCIO**

aperitivo

a selection of Chef's canapés butler passed

Villa Giada Suri Bianco D'asti DOP 2017

menu

manzo – acciuga – salsa verde – pane

wagyu beef tartare, anchovy, salsa verde, croutons

Villa Giada Suri Barbera D'asti DOCG 2016



riso – fegato grasso – quaglia – oro

'super fino Carnaroli Acquerello' risotto from 'Vercelli'

foie gras pâté, quail ragout, 24 karats gold leaf

Villa Giada Bricco Dani Barbera D'asti DOCG 2015



manzo – verdure di stagione

slow-cooked veal cheek, sautéed seasonal vegetables

celeriac purée

Villa Giada Dedicato Superiore Nizza Barbera D'asti DOCG 2015



limone – meringa – latte

meringue, lemon cream, condensed milk

Villa Giada Suri Moscato D'asti DOCG 2017

\$108++

Head Chef Emanuele Faggi
